

Orris Brings Low Carb Tapas to LA

Larrian Gillespie's Low Carb Diets, About.com

Once in a while, I feel like a blind hog looking for a truffle when I discover a hidden, new restaurant that will soon become a landmark in LA. I'm loathe to tell you about it, because I don't want to have to stand in line on the sidewalk, but Orris , the new tapas restaurant, is a gem amongst low carb restaurants in this town.

First, the ambience for a small place (and I do mean small...we're talking 10 tables and a chef's counter that seats only 12) immediately brings to mind a peaceful, oceanic scene. The sea green colors against the flash of steel in the open kitchen serve as a visual appetizer before you even get to the menu...and what a menu!

Halibut tempura with a dusting of curry powder sings in your mouth as the chorus of flavors begin to blend with the moist texture of the fresh caught fish. Lamb chops have a perfect rare texture fragrant with rosemary and just a touch of sea salt, but avoid seeming "traditional." Even the seafood salad with tarragon dressing makes you wish you could float back in life and be fed by mermaids trained under renowned chef Hideo Yamashiro, owner of Restaurant Shiro in Pasadena.

Only the freshest ingredients are chosen each day, which turns every dish into a "special" meant for sharing. But you can't fool me! No one was getting a bite of my spicy sauteed scallops with parsley and garlic. You'll just have to get your own, but you'd better make friends with the delightful, energetic staff or you'll find yourself down the block with all the other mere mortals once LA discovers this innovative restaurant. As for me, I'm finding how to unlock the back door, just in case!

Orris is open Monday through Saturday from 6-10:30pm. A wonderful wine list has been assembled and all credit cards are accepted. Cooking classes will begin in January, so book early. This teacher is not to be missed.